

Cafe des Amis

Chefs Course Tasting Menu 3790 baht per person / *Wine Pairing + 1700*

Complimentary Amuse Bouche: Something to excite your palate

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A5 Kobe Beef Fillet, Foie Gras, Teriyaki sushi sliders

Bubbles: André Delorm, Blanc De Blancs. Brut France. 11.5%

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Fresh Norwegian Langoustine Fagottini with Lobster & cognac sauce

Chablis. Christophe Patrice France, 2022, 12.5%

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MB7 - WX Wagyu Beef Wellington

Beef Fillet baked in Puff Pastry

Served with Gratin Dauphinoise and Red wine Rosemary Demi-Glace. Medium or Medium Rare

Le Preare Amarone Della Valpolicella. Italy 2019 15%

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Choose Sweet:

Poached Pear Roquefort Crème Sauce, with Vanilla Ice Cream

or

Tarte tartan Brandy Flambé

Haut Charmes Sauternes Appellation Sauternes Contrôlée. France, 2022. 13.5%vol.

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Set Menu 2 2790 Baht

Wine pairing + 1300

Chefs Amuse Bouche Miniature appetizer to excite your palate

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Goose Foie Gras Terrine

Blackberry compote, apple puree, ginger bread.

Haut Charmes Sauternes France, 2022. 13.5%vol.

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A5 Kobe Beef Fillet, Foie Gras, Teriyaki sushi sliders

Bubbles: André Delorm, Blanc De Blancs. Brut France. 11.5%

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Roasted Snow Fish sautéed spinach Morel Mushroom

Chablis. Christophe Patrice France

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Sweet choice:

Tarte tartan Brandy Flambé

or

Poached Pear Roquefort Crème Sauce, with Vanilla Ice Cream

Haut Charmes Sauternes Appellation Sauternes Contrôlée. France, 2022. 13.5%vol.

Oysters – Crab – Caviar

French Specials GEAY (Queen) Oyster #3 1 Dozen 1450 – Half Dozen 750

XXL (400g) Alaskan King Crab Legs 1790
(1200 for each extra leg)

Russian Empire Royal Oscietra Caviar (30g) - 2800

Cold Appetisers

Caesar Salad with 20 months aged Parma Ham, Quail egg, Parmesan Mousse 690



Home Smoked Duck Breast with Rocket Salad and Parmesan Cheese 450



(v) "Not a Greek Salad" 480

Delicious Combination of 13 ingredients including Greek Feta cheese, semi-roasted cherry tomatoes, Japanese cucumber pesto, pistachio walnut almond, Caper flowers, mint and watermelon



Goose Foie Gras Terrine 990

blackberry compote, apple puree, ginger bread.



Steak Tartare

Choose Beef: Wagyu 990 or Black Angus 750

Spicy Raw chopped Angus beef fillet with onions, capers, black pepper, Worcestershire sauce, seasonings served with French bread.

Hot Soup

Lobster Bisque Soup with Cognac and Lobster Meat 790



(v) Porcini (Cèpes) wild Mushrooms Soup, Croutons 590

Warm Appetisers

New A5 Kobe Beef Fillet, Foie gras, Teriyaki sushi sliders 1490



New French White Asparagus with Parma Ham, Croutons, Aioli Sauce 890

Fresh Slices Dark Milano Truffle + 400



New Fresh Norwegian Langoustine Fagottini with Lobster & cognac sauce 890

Delicious pasta pillow case with Spanish prawns



Pan fried Blue Crab Cake with Remoulade sauce 650



Spicy Red Prawns with Avocado Salsa 590

Choose Mild – Medium 🌶️ Spicy 🌶️🌶️



(V) Époisses Cheese Ravioli with Champagne Sauce 790

Fresh Slices Dark Milano Truffle + 400



Duck Ravioli, Goose Foie Gras, Parmesan cream 890

Fresh Slices Dark Milano Truffle + 400



Organic Tasmanian Mussels - Moules Marinière 690

Cooked with white wine, cream, leek, carrot, spring onion and parsley



Burgundy Snails – Escargots de Bourgogne 690

French Burgundy Snail baked with Butter, Garlic and Parsley



Sautéed Goose Foie Gras

With Blackberry Compote and Toasted Crostini 1290



Crispy Fried Duck

With julienne of crispy bean shoots onion & peppers, plum and Hoy Sin Sauce 490

Seafood - Main Courses

New Classic French Lobster Thermidore 2390

large Maine lobster cooked in a brandy & morel mushroom cream cheese sauce



Maine Lobster with Saffron Risotto, Parmesan crisp, bisque Sauce 1290



Roasted Snow Fish with Morel & Sauté Spinach, Champagne Sauce 1290



Grilled Herb Crusted Norwegian Salmon 890

Fennel, with Pernod Lemon Glass Beurre Blanc Sauce, Pea Purée and Fennel Oil

Main Course Meat



Signature Beef Wellington



Beef Fillet steak baked in Puff Pastry

Each Wellington is for 1 person, you can pre order a large one to share at your table.

Served with Gratin Dauphinois and Red wine Rosemary Demi-Glace. Medium Rare or Medium
"mb" is level of marbling, a higher number means more flavour.

Select Your Beef

1) Black Angus Beef Fillet mb2: **1500 baht**

2) Rangers Black Market mb5 Beef: **1790 baht**

3) WX Aus Wagyu mb7: **2500 baht**



New Oven Roasted sous vide Chicken Breast 690

Layer baked potato, demi glace Morel mushroom sauce



Iberico Pork Tenderloin (Spain) Sous Vide at 57°C and flame Grilled 850

Caramelised Apple, Baby Carrot, Parsnip Purée & Cider Sauce



Veal Tenderloin 1490

Pan seared Premium Veal Medallion from Holland

Gourmet Creamed Potato, Red wine Rosemary Demi-Glace.

Recommended cooking Medium Rare.



Lamb from "Thomas Farms" Grand Championship Winners



Herb Crusted Duo of Lamb 1190

Australian Lamb rack and Lamb fillet with Cherry Red Wine-Rosemary Sauce,
Black garlic purée, Gourmet Creamed Potatoes



Flame grilled finest quality large Australian lamb cutlets served with rosemary red wine Jus
Your choice of potatoes

1450 – 3 Cutlets 330g - 1290 – 2 Cutlets 220g

FLAME GRILL

enjoy some of the worlds best steak here

We can cut larger size Fillet Steaks on request

Fillet	Rib Eye & Strip
F1: Black Angus Beef Fillet Rosedale farm Aus, 100 day Grain Fed. 7oz / 200g - 1390 baht Add Extra 50g +300	New York Strip Stockyard farm Aus, 200 day grain fed Lean, tender and flavourful 10.5. oz / 300g - 1450 baht
F2: Rangers Valley Black Market Beef Fillet Grain fed 270 days, mb4 Flavourful Juicy And very Tender 7oz / 200g - 1690 baht Add Extra 50g +300	WXR: Ranger Valley WX Wagyu Rib Eye Australian. Top grade Marbling mb7 Fatty Flavourful Juicy And Tender 11.oz / 300g 1800 baht
WX1: WX Wagyu Beef Fillet Australia. Very high Marbling mb7 Flavourful Juicy And Tender 7oz / 200g - 2450 baht Add Extra 50g +350	Certified USDA PRIME RIB EYE USA. Top grade Super Tender with delicious soft Fat 10.5. oz / 300g - 2190 baht
WX2: WX Wagyu Beef Fillet The Best Australian. Highest Quality & Marbling mb9 7oz / 200g - 2850 baht Add Extra 50g +490	

Sauce and Potatoes are Included

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

Red Wine Rosemary Demi-Glace sauce (Chefs Speciality)-

Pepper sauce - Porcini Mushroom sauce - Béarnaise sauce - Onion Confit sauce

Extra items can also be ordered

Blue Cheese Cheese Sauce + 240

Gorgonzola Dolce DOP Sauce + 190

Morel Mushrooms Sauce + 400

Saffron Parmesan Risotto Side Dish + 590

Extra Veg & sauce (No charge)

** Freshly sliced Truffles subject to stock please ask **

Reading Glasses Available

Dear Sir & Madam, If anything is incorrect or caused disappointment please inform us immediately, we will act swiftly to ensure that the rest of your experience is first class.

If you are hungry you can request extra vegetables, potatoes, sauce or accompaniments that come with your main course
(no extra charge)

We have a selection of phone chargers available at your table & fast chargers at the bar.

Wi-Fi: GIN 2 GHz Pass: HENDRICKS (All Caps)

If the AC is blowing on you or is too warm or cold please inform a member of staff.

Freshly laundered Shawls are available for ladies if you are cold.

We have Paracetamol, Neurofen & Gaviscon, ask our staff if you require.

We do not use any fake flowers All of the flowers that you see here are fresh.

We welcome your comments or suggestions, Thank You



Please refrain from Facetime or loud speaker calls
or watching videos that will disturb other diners.

Thank You